

# VIDIVÍ 2020

## Scores & Awards

Guia Peñin 2020: 90 points | Decanter Asia Wine Awards: Bronze Medal 2018 | Guia Peñin 2019: 90 points | Decanter Asia Wine Awards: Commended 2014 | Concours Mondial Bruxelles: Silver Medal 2013 | Guia Gourmets 2014: 91 points.

## Recommended Glass

Riedel mod. Syrah

## Analysis

Alcohol: 14,05% vol.  
Total Acidity: 3,47 g/l  
Volatile Acidity: 0,45 g/l  
pH: 3,65  
Free SO<sub>2</sub>: 28 mg/l  
Total SO<sub>2</sub>: 58 mg/l  
Sugar: 0,5 g/l

## Packaging

Bottle: Prestigio Eco canela 75 cl  
Closure: natural cork 44x24 mm  
Capsule: 100% poly laminate

## Box

Cardboard, 6 bottles of 75 cl.  
(230x150x340 mm / 8 kg) o  
Cardboard, 12 bottles of 75 cl.  
(320x245x335 mm / 16 kg)

## Europalet

84 c./p. 6 b. 80x120x180 cm / 830 kg  
45 c./p. 12 b. 80x120x150 cm / 996 kg

## Special Formats

Cardboard box, 6 bottles of 150 cl  
(320x210x410 / 16 kg)



espelt  
Viticultors de l'Empordà



## Viticulture

These are our own vineyards within DO Empordà on soil that's primarily loamy clay on top of granite.

## Varieties

82% lledoner negre (garnatxa) | 10% merlot | 8% cabernet

## The 2020 Vintage

The 2020 vintage has been one of the most difficult vintages ever experienced. The rainfall was higher than the annual average: 720 mm vs 600 mm. Rain mostly fell in the Autumn with some torrential episodes and there were many wet days in Spring. This humidity, combined with the mild spring temperatures, created a large risk of fungal diseases. The Summer was mild and dry with south winds and an average temperature of 22.5 °C. The harvest has been less productive than other years due to fungal diseases and wild boars, but the balance and quality have been good. We started harvest on August 13th.

## Winemaking

Fermentation for 15 days at 27°C in stainless steel tanks. 12 months aging in second and third use French oak, in 300 and 500l barrels. Light filtration.

## Type of wine

Medium-bodied red wine with barrel aging.

## Tasting Notes

Lilac colour with good density, like shiny dark plums. Intense aromas of red and black fruits with balsamic and mint notes. With little swilling movements, delicate violet notes and mediterranean herbs such as rosemary can be enjoyed. There's good acidity on the palate, bringing the wine to life alongside velvety tannins. Versatile, modern and gastronomic.

## At the table

We recommend to serve the wine at around 15-17C.  
To accompany... Game meats, stews and slow-cooked.

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